

You'll be glad you took advantage of our big

Fix-Meals SALE!



MORTON'S FROZEN
8 OUNCE • SAVE 20c

MEAT PIES **61¢** FOR

• BEEF
• CHICKEN • TURKEY

SWANSON'S
• CHICKEN
• TURKEY • SALISBURY STEAK

FROZEN ENTREES **31¢** FOR

SAVE 47c

GIANT SIZE
SAVE 28c • INCL. 20c OFF

ALL CONDENSED DETERGENT **49¢**

WITH CONTROLLED SUDS

RICE-A-RONI BEEF OR CHICKEN **37¢**

APPLE CIDER SAVE 20c **79¢**

PET FOOD VARIETIES **67¢**

FOLGERS
ALL GRINDS
COFFEE

3 LB. CAN **\$1.99**
SAVE 40c

1 LB. CAN 79c
2 LB. CAN \$1.55

BISQUICK
40-OZ. PACKAGE
SAVE 10c **39¢**

FRANCO AMERICAN SPAGHETTI
27-OZ. CAN **41¢**

VAN CAMP TAMALES
300 CAN
SAVE 24c **41¢**

KRAFT DINNERS
MACARONI **51¢**

WILSON'S MOR or BIF
12-OZ. CANS
SAVE 8c EA. **39¢**

CORNED BEEF HASH
15½-OZ. CAN • SAVE 17c
31¢

For Holiday Gift Giving

"HOLIDAY" THERMOWARE ACCESSORY PIECES
SAVE 50%

Ice bucket with metal base and handle (retail value \$8.95) **\$4.48**

32 ounce Beverage Server For both hot and cold drinks. (retail value \$8.95) **\$4.48**

Serving Dish with a removable aluminum liner for baking, freezing, serving (retail val. \$9.95) **\$4.98**

ALPHA BETA Holiday COUPON

FREE ONE ONLY *Holiday* **THERMO TUMBLER**

WITH THIS COUPON & MINIMUM \$10.00 PURCHASE OR 50c EACH WITH COUPON AND MINIMUM \$5.00 PURCHASE (EXCLUDING FLUID DAIRY PRODUCTS)

COUPON No. 6-A

COUPON GOOD THRU TUES., DEC. 15

MORE FROZEN FOOD SPECIALS!

CHEF BOY-AR-DEE • 12-OZ. **CHEESE PIZZA**
SAVE 10c **49¢**

Sausage Pizza 13-OZ. **59¢**

BANQUET • 5-OZ. PACKAGES **BEEF-IN-A-BAG**

ALSO CHICKEN AND TURKEY **41¢**

INTERNATIONAL HOUSE PANCAKE BATTER
16-OZ. SIZE
SAVE 10c **39¢**

BANQUET
• ½ FRIED CHICKEN & FRENCH FRIES 24 oz.
• **WHOLE FRIED CHICKEN** 18 OZ.
YOUR CHOICE **79¢**
SAVE 20c



BETTER PRODUCE AT A BETTER PRICE

and you get **5X** GREEN STAMPS, TOO!

RICH IN VITAMIN 'C'

VALLEY VIEW BREAKFAST PRUNES
1½ LB. PACKAGES
31¢

SWEET AND JUICY
LARGE SIZE
GRAPEFRUIT **839¢** LB. BAG

EXTRA FANCY • WASHINGTON STATE • ANJOU
PEARS SWEET AND JUICY **225¢** LBS

GARDEN FRESH • CRISP AND TENDER • BUNCH
CARROTS **215¢** FOR

CHRISTMAS LIGHT SETS

25-LIGHT OUTDOOR SET **\$2.98**
REGULAR \$3.44 • SAVE 46c

15 LIGHT INDOOR SET **\$1.49**
REGULAR \$1.99 • SAVE 50c

CHRISTMAS PAPER

REGULAR 98c • SAVE 33c YOUR CHOICE

• 3-ROLL FOIL WRAP **66¢** EA.
• 4-ROLL PAPER WRAP

ALPHA BETA
First in Foods
...OUR GROWING...
...KEEPS SHOWING!

KING SIZE • 13-OZ. AEROSOL SPRAY CAN
CHRISTMAS SNOW **29¢**
REGULAR 49c • SAVE 20c

COLGATE • FAMILY SIZE
TOOTH PASTE **59¢**
REGULAR 89c • SAVE 30c

PAY UTILITY BILLS FREE!
AT ALPHA BETA
MONEY ORDERS ONLY 20c EACH



DEFENSIVE DRIVING — Always be alert to take the proper defensive action when there is a vehicle behind you, advises the Automobile Club of Southern California. (1) Check your rear view mirror frequently. (2) Signal well in advance when slowing or stopping. (3) Make slow, gradual stops. (4) Make authorized stops only. (5) Make sure your vehicle does not roll back when starting from a standing position. These precautions are especially important if the vehicle behind is following too closely.

Wife Savers

There's Still Lots Of Holiday Turkeys

Despite the annual Thanksgiving onslaught on the turkey population, the welcome word from growers is that there will be a plentiful supply of the big birds for Christmas and New Year's dinners.

This year, in addition, you can also get turkey pieces and turkey rolls. The rolls are all meat and no bone—for easy carving and neat slices well suited for buffet suppers, snacks, and sandwiches.

The pieces, of course, appeal to selective eaters—those who like to concentrate on light or dark meat, drumsticks, wishbones, wings or whatever.

You can make a perfect mushroom sauce for leftover turkey, incidentally, with one of the prepared soup mixes. Just look for the recipe on the can or package of mushroom soup.

At the holiday season, also, there is always pleasure in preparing and serving bread.

English tradition holds that if this bread is baked on Christmas Eve, the bread will never mold and if a slice of the bread is allowed to remain on the table after dinner on Christmas Eve, the home will never be in need of bread throughout the year.

ENGLISH CHRISTMAS BREAD

1 1/3 cups boiling water 2 packages active dry yeast
1/2 cup sugar
2 teaspoons salt 1 egg, room temperature
1/2 cup butter or margarine 5/4 to 5/4 cups sifted flour
1/2 teaspoon nutmeg 1/2 cup washed, dried currants
1 teaspoon Allspice
1 teaspoon caraway seed 1/3 cup white or dark raisins
1 cup warm water, 110-115 degrees 1/3 cup finely cut up citron

Measure boiling water into large bowl with the sugar, salt, butter and spices. Add yeast to warm water in small bowl. Let stand 3 to 5 minutes. Stir to dissolve. When the water-sugar mixture has cooled to lukewarm, add the flour, then the yeast mixture. Beat until smooth. Add half the remaining flour, mixing in with spoon or by hand. Then blend in the cut up fruits with more flour until the sides of the bowl are cleaned. Dough will be soft. Turn about 50 strokes or until smooth. Place ball of dough smooth side down in greased bowl. Turn once to grease the top. Cover bowl with waxed paper then a dry cloth. Let rise in warm place until doubled, or until dent remains when finger is pressed deep into side of dough. This will take 1 to 1 1/4 hours. It is a rich dough. Grease a large baking sheet.

Punch down raised dough. Turn out onto the board and divide in half. Shape each half into a round ball of dough and place on opposite corners of the baking sheet so balls do not touch. Let rise in warm place until almost doubled, or until dent remains when finger is pressed gently on sides of loaves. This will take about 1 hour.

Bake at 375 degrees, 30 to 40 minutes, or until well browned. Remove to rack and frost lightly with powdered sugar icing. Sprinkle with nuts if desired. Makes 2 loaves.

The following refreshment suggestions aim to satisfy the appetite on Christmas Eve while trimming the tree:

CRANBERRY DIP

1 package (8 oz.) softened cream cheese
1/4 cup commercial sour cream
1/2 cup finely chopped fresh or frozen cranberries
1 tablespoon grated orange rind
1 tablespoon sugar

Mix cream cheese, sour cream, cranberries, orange rind, and sugar. Chill. Serve with crackers. Makes about 1 1/2 cups.

CHEESE AND PRETZEL NUGGETS

1 package (3 oz.) softened cream cheese
2 ozs. Blue Cheese, crumbled
1 can (2 1/4 oz.) deviled ham
1/4 cup chopped pecans or other nuts
1/8 teaspoon onion powder
1 cup chopped parsley
Pretzel sticks

Combine first 5 ingredients. Chill until firm. Make bite size balls using about a teaspoon full of mixture and roll in chopped parsley. Use pretzel sticks as tooth picks. Chill until ready to serve. Makes about 24 balls.